

Whole Wheat Gingerbread

Makes: 594 servings

594 servings

Ingredients	Weight	Measure
Frozen whole eggs, thawed OR Fresh large eggs	7 lb	3 qt 1 pt OR 64 each
Whole wheat flour	10 lb	2 1/4 gal 1 3/4 cups
Enriched all-purpose flour	8 lb	1 3/4 gal 1 cup
Granulated sugar	8 lb	1 gal 2 1/4 cups
Cornstarch	1 lb 12 oz	
baking powder	7 oz	7/8 cup 1 tsp
Baking soda	5 1/4 oz	2/3 cup
Salt		2 Tbsp
Ground cinnamon	3 1/3 oz	3/4 cup
Ground ginger	2 1/3 oz	3/4 cup
Ground cloves	2 3/4 oz	3/4 cup
Vegetable oil	4 lb	2 qt
Unsweetened		

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	161	
Total Fat	3.85 g	
Protein	2.39 g	
Carbohydrates	31.42 g	
Dietary Fiber	1.29 g	
Saturated Fat	0.67 g	
Sodium	143 mg	

		cups
Molasses	23 lb	1 gal 3 3/4 qt
Water	16 lb	2 gal

Directions

1. Blend whole wheat flour, all-purpose flour, sugar, cornstarch, baking powder, baking soda, salt, cinnamon, ginger, and cloves in mixer. Mix with paddle attachment for 1 minute on low speed.
2. In separate bowl, combine vegetable oil, applesauce, molasses, water, and eggs with a wire whip until blended. Slowly add oil mixture to dry ingredients. Mix for 1 minute on low speed until blended.
3. Pour 8 lbs 12 oz. (approximately 1 gallon) of batter into each sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and floured. Use 11 sheet pans.
4. Bake: Conventional oven: 350°F for 35 minutes; or in convection oven: 325°F for 25 minutes
5. Cut each sheet pan 6 x 9 (54 pieces per pan).

Notes

Additional Tips: This recipe is from a high elevation location which can have an impact on baking. At higher altitude, gas expands more readily so you may want to use more baking soda and baking powder. Also, moisture evaporates more readily so you may need to adjust oven temperature.